

jasper's mac and cheese

INGREDIENTS

2 tbs butter	1/4 teaspoon of nutmeg
2 ounces of all purpose flour	1 bay leaf
2 cup of milk	1lb elbow macaroni
1 cup heavy cream	2 cups fresh bread crumbs
1/2 lb of extra sharp white cheddar cheese	(we use leftover Hattie's biscuits)

INSTRUCTIONS

Cook macaroni in boiling salted water until al dente. Strain and shock in cold water.
Melt butter in medium sauce pan.
Add flour and cook over med-low heat for 2-3 mins. (do not brown)
Remove pan from heat.
Add milk and cream while whisking vigorously.
Add nutmeg and bay leaf and bring to low simmer over medium heat
Simmer sauce for 10 min stirring frequently
Remove from heat and add half of the cheese and season with salt and pepper to taste
Mix the pasta and the cheese sauce and pour into oven proof dish.
Mix remaining cheese with the bread or biscuit crumbs and cover the macaroni
Bake in the oven at 400 until topping is brown and cheese sauce is bubbling.
Garnish with scallions and Rosemary or herbs of choice.

Serves 2 for main course or 4 side dishes

recipe courtesy of Hattie's Restaurant